

Lunch set (Lunch only)

\$55 for 2 courses \$65 for 3 courses

Choose from the menu with a glass of house red wine, white wine, prosecco or soft drink, hot tea

ENTREES

Cauliflower croquettes with relish and shave parmasan

Chorizo croquettes with relish and garlic aioli

Char grill squid with pico de gallo and fermented chilli butter

Tempura soft shell crab with cucumber salad and tartar sauce

Lamb skewers with chimichurri and herb salad

Bistro fried chicken with cabbage salad and honey mustard

Mix mushroom with whipped cheese, pinenut and salsa verde

Fried tofu with shave zucchini, pickle radish, sweet and sour sauce

Slow cooked beef cheek spring roll with sweet onion mayo

MAINS

Roasted chicken with miso glaze and hazelnut

Slow cooked beef cheek spring roll with sweet onion mayo

Roasted pork belly with caramelized onion, corn and chili aioli

Lamb ribs with leaf salad and house made pickle

Market fish (Daily special from the blackboard)

Angus beef striploin steak, chimichurri, pumpkin mash

DESSERTS

Ricotta donut

Flourless chocolate cake

Basque burnt cheese cake

Banana Fritter

Affogato

Express Lunch

Spaghetti Bolognese	\$21
Spaghetti Carbonara	\$21
Creamy mushroom Spaghetti	\$20
Roasted pork Buns	\$21
Fried chicken Buns	\$21
Fried chicken rice bowl	\$18
Roasted pork rice bowl	\$18
Beef bulgogi rice bowl	\$20
Garlic prawn rice bowl	\$20
Fried tofu rice bowl	\$18

Salads

Chicken salad, shredded chicken thigh, cucumber, celery salad, lemon chilli soy	\$23
Honey, cumin roasted carrot, goat cheese, pistachio, carrot top pesto	\$19
Bean, broccoli, asparagus salad, sesame, black vinegar dressing	\$17
mix leaves salad, house made pickles, honey mustard dressing	\$12